



### **Catering to Go.....**

*These selections are designed to allow you to create a personalized menu based on your budget and taste. All menu items are presented on/in nice, black disposable platters and bowls with appropriate serving pieces.*

*Many items will require heating upon delivery to ensure the best quality possible.*

*We deliver these items in oven-safe foil containers with easy heating instructions.*

***Pick-Up from our Kitchen or we will Deliver to your Door, (additional charge)***

***Disposable Chafers, Sterno and Water Pans, (These will keep your food warm for up to (03) hours) are available upon request***

***Disposable Plates, Flatware, Napkins are Available***

**TSC offers menu flexibility.**

**We will work with you on any item that is not on our menu. Just ask!**

**GF= Gluten Free – Several items not marked GF...we can adjust – please ask!!!!**

**#tsccateringtogo**

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## **Small Bite Appetizers**

**Priced per Piece – Minimum 24 Pieces per Person**

### **Cold/Room Temp**

Domestic Cheese Platter with Assorted Crackers  
Pimento Cheese Tortilla Pinwheels  
Ham and Swiss Pinwheels with Pistachios  
Jerk Chicken Satays with Cool Cilantro Cucumber Sauce  
Herb Chicken Satay  
Traditional Deviled Eggs  
Bacon and Chive Deviled Eggs  
Crab Cakes with Whole Grain Mustard Remoulade  
Belgian Endive Stuffed with Goat Cheese, Spiced Pecans and Sweet Figs  
Belgian Endive Stuffed with Dill Smoked Salmon Mousse  
Cajun Spiced Rack of Lamb with Tangy Mint Herb Chimmichurri  
Phyllo Tart, Feta, Tomato, Basil, Balsamic Drizzle

### **Warm**

Handmade Cheddar Sausage Bites  
Old Fashioned Meat Ball Bites with Creamy Mushroom Stroganoff Sauce  
Petite Beef en' Croute with Garlic Horseradish Cream  
Tender All-White Meat Fried Chicken Bites with Stilton Bleu Cheese Sauce  
Spicy Sausage Strudel Pinwheels with Whole Grain Mustard Aioli  
Old Fashioned Franks in a Blanket with Smokey White Barbecue Sauce  
Mini Crab Cakes Whole Grain Mustard Remoulade  
Spinach, Mushroom, Artichoke Quiche Warm/Room Temp

### **Baked Pastas**

**Minimum 10 per Selection We are Happy to Substitute with GF Pasta**

Seared Chicken Tetrazzini with Spinach-Mushroom Cream Sauce and Three Cheese Blend  
Four Cheese Baked Ziti, Vine Ripe Tomato Sauce and Roasted Veggies  
Baked Shell Bolognese with Aged Parmesan and Mozzarella  
Fusilli Pasta Carbonara Baked with Garden Peas, Bacon and Cream  
Classic Beef Lasagna with Fresh Herbs  
Vegetarian Mixed Veggie Lasagna

### **Salad**

**Minimum 10 per Selection**

Caesar Salad with Herb Croutons, House-Made Caesar Dressing  
Greek Salad with Ripe Olives, Tomato, Cucumber, Red Onion, Feta, Greek Vinaigrette **GF**  
Garden Salad with Mushrooms, Carrots, Cucumbers, Tomato, Ranch Dressing **GF**  
Cranberry, Spinach, Toasted Almond, Goat Cheese, Raspberry Dressing **GF**

## **Yeast Rolls and Croissants Filled With:**

**Minimum 10 of Each**

Caprese Roll (Vine Ripened Tomato, Fresh Mozzarella, Garden Greens), Baby Pesto on the Side  
Grilled Butcher's Tenderloin with Garlic Herb Horseradish Cream  
Herb Roasted Turkey with Cranberry-Orange Relish  
Sun-Kissed Jalapeno Shrimp in a Buttery Croissant

## **Dips And Spreads**

**Sold by the Quart – Serves 10-12 pp, Appropriate Crackers and Chips Included**

**Please request GF Crackers if Necessary**

TSC Pimento Cheese  
Spinach Artichoke Dip **Warm/Room Temp**  
Traditional Hummus  
Pink Eye Hummus  
Bacon, Jalapeno, Corn Dip **Warm**  
She Crab Dip **Warm**

## **Proteins**

**Minimum 10 per Selection**

Korean Braised Short Ribs (Boneless) **Warm**  
Roasted Pork Loin Stuffed with Spinach, Sundried Tomatoes, Feta Cheese **Room Temp**  
Broiled Rosemary and Garlic Pork Loin with Pan Jus **Warm**  
Herb Roasted Turkey with Cranberry-Orange Relish **Room Temp**  
Sticky Chipotle Barbecue Ribs (3 bones per Person) **Warm**  
Chicken Filled with Chorizo and Manchego with a Poblano Cheese Sauce **Warm**  
Bone-In Southern Fried Chicken **Warm/Room Temp**  
Chicken Cacciatore, Bone-In, Simmered in Tomato, Olives, Herbs **Warm**  
**Classic Chicken Picatta Capers, Lemon Wine Sauce Warm**  
Cilantro, Lime, Pesto-Grilled Chicken Breast, Roasted Pimento Chimmichurri **Warm/Room Temp**  
Cajun Chicken Breast with Garlic Basil and Tomato Fresca **Room Temp**  
Homemade All-Beef Meat Loaf Loaded with Herbs and Spices with a Rich Brown Gravy  
Sliced Grilled Butchers Tenderloin Au Poive, Horseradish Cream Sauce **Room Temp**  
Grilled Ginger-Soy Glazed Salmon Filets **Room Temp**  
Herb-Grilled Salmon Filets, Mango Salsa **Room Temp**  
Mediterranean Shrimp – Jumbo Shrimp, Feta Cheese, Kalamata Olives, Green Pepper, Sundried Tomato **Room Temp (3 Pieces per Person)**

## **Barbecue**

**Minimum 10 per Selection**

Pulled Barbecue Chicken **Warm**

Pulled Barbecue Pork **Warm**

Bone-In Barbecue Chicken **Warm**

Baby Back Ribs **Warm**

Rum Laced Baked Beans **Warm**

Southern Cole Slaw

Collards **Warm**

Creamed Corn **Warm**

Garlic Green Beans **Warm**

House Made Corn Bread/Buns **OR** Gluten Free Buns

## **Sides**

**Minimum 10 per Selection**

TSC Signature Baked Potato Salad

Bacon, Cheddar, Chives

TSC Baked Potato Soufflé **Warm**

Bacon, Cheddar Chives

Roasted New Potatoes

Whipped Yukon Gold Potatoes

Long Grain Rice Pilaf

Broccoli Rice Casserole

3 Cheese Mac and Cheese

Wild Mushroom Ravioli

Butternut Squash Ravioli

Roasted Red Bliss Potatoes with Garlic, Herbs and Olive Oil

## **Veggies**

**Minimum 10 per Selection**

Veggie Crudités with Ranch Dressing

Grilled and Roasted Veggies

Roasted Asparagus Tossed in Garlic Olive Oil

Braised Green Beans

Roasted Brussels Sprouts

Green Bean Casserole

Bourbon Glazed Carrots

## **House Made Classics**

### **Minimum 10 per Selection**

Chicken Pot Pie  
Beef Pot Pie in Red Wine Gravy  
Chicken n' Dumplins  
Slow Cooked Roast with Carrots, Onion and Potatoes  
TSC Shepherd's Pie with Creamy Parmesan Whipped Potatoes  
Grilled Eggplant Parmesan

## **Healthy Options**

### **Minimum 10 per Selection**

Herb Marinated Grilled Chicken on a Bed of Tomato Artichoke Salad  
Coriander-Soy Grilled Lean Butchers Tenderloin of Beef, Wasabi Ginger Sauce  
Roasted Rosemary Pork Loin with parsley Chimmichurri Sauce  
Lemon-Herb Baked Salmon Filets with Cucumber Dill Sauce  
Quinoa Black Bean Salad with Tomato-Basil Vinaigrette  
Brown Rice Tabbouleh with Cucumber, Tomatoes, Parsley, Feta Vinaigrette  
Chickpea Carrot Salad with Cilantro Tahini Dressing \$2.00 GF  
Beet and Goat Cheese Salad with Toasted Walnuts, Champagne Vinaigrette \$3.00 GF  
Shiitake and Baby Bok Choy Salad Tossed with Soy and Quinoa \$3.00

## **House-Made Desserts**

### **Pick-Up Sweets 2 per Person**

Chef's Selection of Assorted Mini Desserts

### **Pies Feeds 8 pp**

Pumpkin, Cherry, Apple, Chocolate Pecan

### **Cobbler ½ Pan Feeds 10-12 pp**

Peach, Berry and Apple

## **Business Stuff.....**

### **Three Sisters Insurance:**

Three Sisters Catering provides Workman's Compensation Insurance in the aggregate amount of \$2,000,000.00

### **Notes to Remember:**

1. To accept this proposal, please sign, date and scan to your Sales Manager.
2. **Prices and dates are guaranteed until signing of the contract, after which they are subject to change at any time. A 50% deposit is required to secure your prices and date. Deposits are non-refundable in the event of cancellation.** The paid deposit will be deducted from the final bill. Deposit amount and itemized list of charges follow on the next page.
3. **The final balance is due (02) working days prior to your event. .**
4. **A 21% production/delivery charge, 3% Credit card Processing Fee, (if applicable) and appropriate Sales tax will be added to all Invoices.**